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LIST OF PUBLICATIONS

VEGETABLE OILS AND RELATED SUBJECTS

THE NORTHERN REGIONAL RESEARCH LABORATORY, PEORIA, ILLINOIS

Bureau of Agricultural and Industrial Chemistry
Agricultural Research Administration
United States Department of Agriculture

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1947

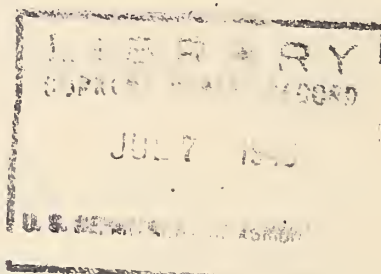
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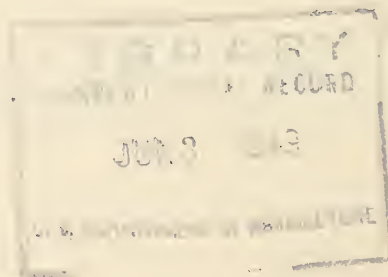
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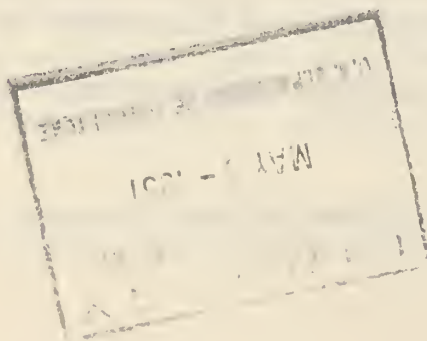
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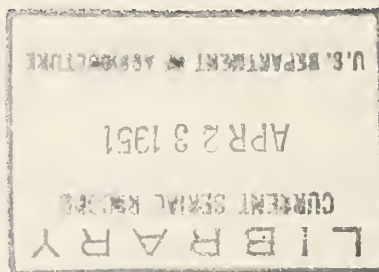
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^{1/} A report of work done at the University of Pittsburgh under contract with the U. S. Department of Agriculture and authorized by the Research and Marketing Act. The contract was supervised by the Northern Regional Research Laboratory of the Bureau of Agricultural and Industrial Chemistry.

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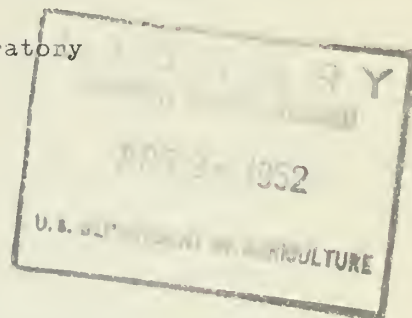
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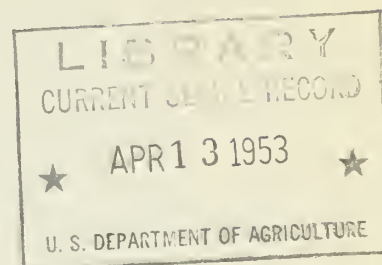
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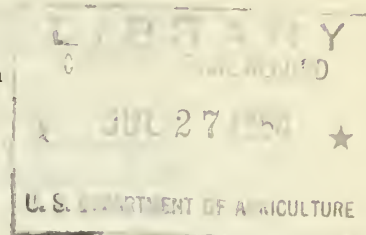
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VEGETABLE OILS AND RELATED SUBJECTS

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